

SWIRL. SMELL. SIP. REPEAT!

COMPLEMENTARY WINE TASTING FOR HOTEL GUEST

WEDNESDAY AT 5PM IN OUR BAY BRASSERIE

# BAY BRASSERIE WINE MENU

Our wines have been specially selected for Bay Brasserie Restaurant.

## WHITE WINE – SOMMELIER'S CHOICE

### **54 Trimbach Alsace - Pinot Gris- Reserve €55**

Fermented to complete dryness, this wine is bright, pale gold with aromas of juicy peaches and ripe pear. Full-bodied with ripe smokey tropical fruit flavour and long nutty finish.

9

### **55 Nicole - Chablis Premier Cru - Les Moureaux (Chardonnay) €56**

Ripe fruit, white flowers, great structure and length.

9

### **56 Craggy Range - Martinborough - New Zealand (Sauvignon Blanc) €45**

The complexity and depth of flavour of this wine sets it above your ordinary Kiwi Sauvignon. Flavours of classic lemons and limes, tropical fruit, nectarine and fresh minerality ties it all together.

9

## RED WINE – SOMMELIER'S CHOICE

### **65 Ramon Bilbao – Gran Reserva - Rioja €55**

Aroma of ripe fruits such as blackberry, plum, and a touch of cherry as well as aromatic herbs like rosemary. Notes of biscuit and turrón mixed with coffee and cocoa, with hint of leather.

9

### **66 Sicamor-Crozes Hermitage (Syrah) €69**

Deep palate but still nice and light. The nose is concentrated with notes of spice and black fruit gums. Notes of blackberries and graphite.

9

### **67 Chateau Queyron Pindefleurs -Saint Emilion Grand Cru (Merlot & Cabernet Franc) €72**

Medium to full body. It has a firm frame of ripe tannins, dark fruits and mocha with earthy layers.

9

1 | Egg 2 | Milk 3 | Shellfish 4 | Molluscs 5 | Fish 6 | Peanut 7 | Sesame 8 | Soy  
9 | Sulphur Dioxide 10 | Nuts: 10a | Almond 10b | Hazelnut 10c | Walnut 10d | Cashew  
10e | Pecan 10f | Brazil 10g | Pistachio 10h | Macadamia 11 | Cereals (Containing Gluten):  
11a | Wheat 11b | Rye 11c | Barley 11d | Oats 11e | Spelt 11f | Kamut 12 | Celery  
13 | Mustard 14 | Lupin

## WHITE WINE HALF BOTTLES

<b>24 Stoneburn - Marlborough, New Zealand</b> Sauvignon Blanc 9	€22
<b>25 Drouhin - Chablis</b> Chardonnay 9	€25
<b>26 Trimbach - Alsace, France</b> Riesling 9	€25
<b>27 Comte La Fond - Sancerre, France</b> Sauvignon Blanc 9	€27

## RED WINE HALF BOTTLES

<b>34 Domaine Lafond - Côtes du Rhône, France</b> 9	€22
<b>35 Joseph Drouhin - Fleurie, France</b> Gamay 9	€25
<b>36 Bilbao -Rioja Crianza, Spain</b> Tempranillo 9	€27

## HOUSE WINES

### WHITE WINE

<b>20 False Bay - South Africa</b> Sauvignon Blanc 9	Glass €8.50   Bottle €32
<b>21 Finca Lorosco - Chile</b> Chardonnay 9	Glass €8.50   Bottle €32
<b>22 Il Conto - Italy</b> Pinot Grigio 9	Glass €8.50   Bottle €32

### RED WINE

<b>30 Folonari - Italy</b> Montepulciano D'Abruzzo 9	Glass €8.50   Bottle €32
<b>31 Crucero - Chile</b> Cabernet Sauvignon 9	Glass €8.50   Bottle €32
<b>32 Madrigal - Mendoza, Argentina</b> Malbec 9	Glass €9.50   Bottle €35

1 | Egg 2 | Milk 3 | Shellfish 4 | Molluscs 5 | Fish 6 | Peanut 7 | Sesame 8 | Soy  
9 | Sulphur Dioxide 10 | Nuts: 10a | Almond 10b | Hazelnut 10c | Walnut 10d | Cashew  
10e | Pecan 10f | Brazil 10g | Pistachio 10h | Macadamia 11 | Cereals (Containing Gluten):  
11a | Wheat 11b | Rye 11c | Barley 11d | Oats 11e | Spelt 11f | Kamut 12 | Celery  
13 | Mustard 14 | Lupin

# WHITE WINE

## FRANCE

**50 Font-Mars - Picpoul de Pinet** €37

The intense complex, nose reveals notes of white fruit, honeydew melon

9

**51 Nicolle - Chablis, France (Chardonnay)** €44

White floral tones, green apple and crushed sea shells, medium body.

9

**52 Hugel - Alsace (Riesling Reserve)** €45

Fresh floral and fragrant lemon notes with good fruit concentration and length on the palate.

9

**53 Comte La Fond - Sancerre (Sauvignon Blanc)** €51

Bright and refreshing, aromas of lime, gooseberries. A subtle minerality that comes from the limestone soils of the vineyard.

9

## NEW ZEALAND

**57 Pa Road - Marlborough (Sauvignon Blanc)** Glass €11 | Bottle €42

Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness.

9

**59 Hunter's - Marlborough (Riesling)** €37

Expressive Characters of ripe citrus and grapefruit notes with a floral and minerality finish.

9

## AUSTRALIA

**60 Wynns Coonawarra - Estate (Chardonnay)** €38

Elegant pear and nectarine fruit flavours are supported by a creamy cashew nut texture.

9

## SPAIN

**62 Pinero Mundi - Rias Baixas (Albariño)** €39

A vibrant, aromatic silky style of wine with great intensity of peach and spices and a lingering finish.

9

# RED WINE

## FRANCE

**71 Moreau - Pays d'Oc (Pinot Noir) €38**

Ripe Cherry fruit and wild raspberry flavours, notes of nutmeg with silky tannins and elegant, balanced finish.

9

**72 Fleurie - Beaujolais Villages, Joseph Drouhin (Gamay) €44**

Sweet, ripe and youthful fruit on the nose. Harmonious, silky and nicely balanced with a long finish.

9

**73 Les Combes Darnevel - Chateaunef du Pape €59**

**(Grenache, Syrah, Mourvedre)**

Deep colour with the bouquet of spice and leather, good flavours of ripe fruit and balancing tannins

9

**74 Le Chateau Loudenne - Medoc, Cru Bourgeois €62**

The wine has plenty of structure, showing firm tannins, dark cherry fruit.

9

## AUSTRALIA

**78 St Hallett - Barossa (Shiraz) €45**

Aromas of black berries and baking spices exhibiting flavours of dark chocolate and coffee. It has toasty, vanilla oak characters, perfectly balanced tannin and long clean finish.

9

## PORTUGAL

**80 Quinta Seara d'Ordens Reserva - Douro, Touriga Nacional €42**

Northern Portugal makes strong, powerful full-bodied wines with real character! Scents of violets gives way to deep, intense bramble fruit flavours.

9

## ITALY

**82 Chianti Classico - Granaio (Sangiovese) €36**

Charming, inviting ripe dark cherries and plums. Cedar and vanilla notes from the oak.

9

**83 Fattori Col De La Bastia Valpolicella Ripasso (Corvina, Rondinella) €49**

Richness and depth of dark berries. Dry finish, aged in oak barrels.

9

**84 Podre Don Cataldo - Puglia - Salento (Primitivo) €45**

Concentrated prunes, dried fig, great texture and silky smooth finish.

9

1 | Egg 2 | Milk 3 | Shellfish 4 | Molluscs 5 | Fish 6 | Peanut 7 | Sesame 8 | Soy  
9 | Sulphur Dioxide 10 | Nuts: 10a | Almond 10b | Hazelnut 10c | Walnut 10d | Cashew  
10e | Pecan 10f | Brazil 10g | Pistachio 10h | Macadamia 11 | Cereals (Containing Gluten):  
11a | Wheat 11b | Rye 11c | Barley 11d | Oats 11e | Spelt 11f | Kamut 12 | Celery  
13 | Mustard 14 | Lupin

## SPAIN

**85 Baron de Ley Reserve - Rioja (Tempranillo)** €42

Roasted red and black fruit notes, well balanced, medium-full body wine.

9

**86 Gratavinum 211r - Rioja (Tempranillo)** €59

Full bodied, deeply fruity and aromatic with subtle toasty notes, fabulous.

9

## CHILE

**87 Terranoble - Valle de Casablanca (Pinot Noir Reserve)** €37

On the palate, the wine feels fresh with red fruit character, very soft tannins and vibrant acidity.

9

## NEW ZEALAND

**89 Stoneburn - Marlborough (Pinot Noir)** €39

Medium bodied, with lifted notes of raspberry and red currant. A mixture of new and seasoned French oak provides rich savoury notes on the palate with a full lingering finish.

9

## ORANGE WINE

### FRANCE

**63 Genora Vin Orange Organic - Pays D'Oc (Chardonnay, Viognier, Muscat)** €39

Delicate macerated wine with very pleasant tangerine, spices and ginger touch.

9

## ROSÉ WINE

### FRANCE

**64 Rosabelle - Languedoc (Grenache)** Glass €9.50 | Bottle €35

Delicious wine perfectly balanced between sweet and dry, fresh and floral.

9

## DESSERT WINE

### 38 Royal Tokaji

Late harvest Furmint - Hungary  
9

70ml Glass €8.50

## CHAMPAGNE & SPARKLING WINES

### 39 Maschio dei Cavalieri

Valdobbiadene DOCG (Prosecco)

Bottle €45

### 40 Pares Balta - Penedes, Spain

Cava Organic

Bottle €55

### 41 Veuve Cliquot Brut

Champagne  
9

Bottle €110

### 42 Moet & Chandon

Champagne  
9

Bottle €110

### 48 Dom Pérignon

Moet and Chandon

Bottle €290

### 49 Nyetimber - Classic Cuvee

Traditional Method- West Chiltington

€95

### 44 Taittinger

Champagne  
9

½ Bottle €60

### 45 Bottega Gold

Prosecco  
9

Glass (200ml) €12

### 46 Bottega Rose

Prosecco  
9

Glass (200ml) €12

### 47 Bottega - Italy (Sparkling Glera)

Alcohol Free  
9

Glass (200ml) €10.50

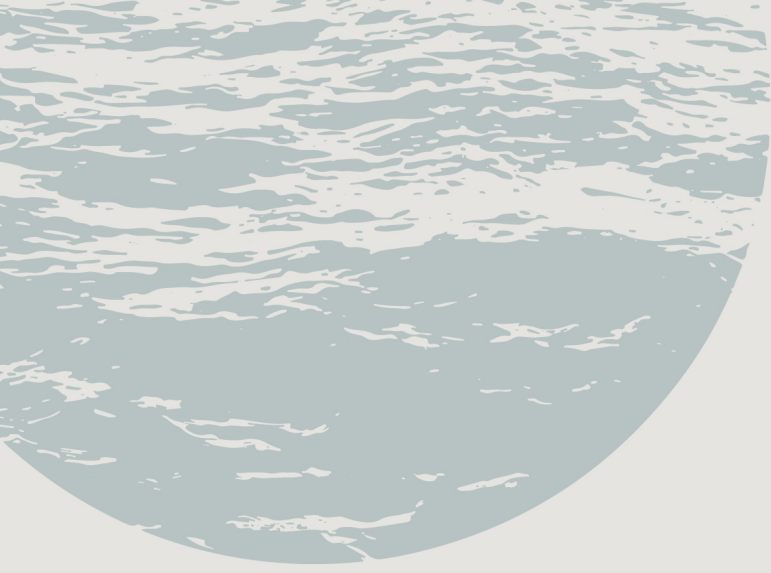
## DIGESTIVES & SPIRITS

Hennessy X.O. - Cognac	€35
Hennessy V.S.O.P - Cognac	€12
Torres 10 Years Old - Spain - Brandy	€7.00
Sambuca - Liqueur	€6.50
Crème De Menthe - Liqueur	€6.00
Benedictine D.O.M - Liqueur	€6.90
Grand Marnier - Liqueur	€6.70
1   2   6   7   8   10	
Baileys - Liqueur	€6.00
1   2   5   3   9   11   12	
Sandeman Ruby - Port	€6.00
9	

## COCKTAIL MENU

<b>“Bothar na Tra” Bramble</b>	€13.50
Bombay Sapphire Gin, Chambord, Lime Juice, Sugar, Berries	
<b>“Kick the Wall” Whiskey Sour</b>	€13.50
Jameson Black Barrel, Lemon Juice, Sugar, Egg White & House Bitters	
1	
<b>Galway Bay Breeze</b>	€13.50
Absolut Vodka, Chambord, Cherry syrup, Grenadine, Pineapple Juice, Cranberry Juice	
<b>Salthill Sunrise</b>	€13.50
Tequila, Orange Juice and a splash of Grenadine	
<b>Promenade Old Fashioned</b>	€13.50
Bourbon or Rye Whiskey, Muddled Sugar, Bitters, and a twist of Orange Zest	
<b>The "401" Colada</b>	€13.50
White Rum, Coconut Rum, Coconut Puree, Lime, Pineapple Juice	
<b>Mutton Island Martini</b>	€13.50
Kahlua coffee liquor, Vanilla Vodka & a shot of espresso	
<b>Seapoint Spritz</b>	€13.50
Aperol Aperitivo, Prosecco & Soda Water	
<b>“Bothar na Tra” Bramble</b>	€13.50
Bombay Sapphire Gin, Chambord, Lime Juice, Sugar, Berries	

1 | Egg 2 | Milk 3 | Shellfish 4 | Molluscs 5 | Fish 6 | Peanut 7 | Sesame 8 | Soy  
9 | Sulphur Dioxide 10 | Nuts: 10a | Almond 10b | Hazelnut 10c | Walnut 10d | Cashew  
10e | Pecan 10f | Brazil 10g | Pistachio 10h | Macadamia 11 | Cereals (Containing Gluten):  
11a | Wheat 11b | Rye 11c | Barley 11d | Oats 11e | Spelt 11f | Kamut 12 | Celery  
13 | Mustard 14 | Lupin



1 | Egg 2 | Milk 3 | Shellfish 4 | Molluscs 5 | Fish 6 | Peanut 7 | Sesame 8 | Soy  
9 | Sulphur Dioxide 10 | Nuts: 10a | Almond 10b | Hazelnut 10c | Walnut 10d | Cashew  
10e | Pecan 10f | Brazil 10g | Pistachio 10h | Macadamia 11 | Cereals (Containing Gluten):  
11a | Wheat 11b | Rye 11c | Barley 11d | Oats 11e | Spelt 11f | Kamut 12 | Celery  
13 | Mustard 14 | Lupin

